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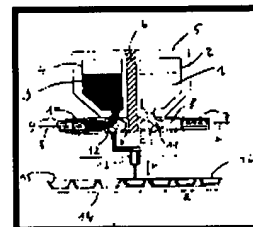
The Derwent abstract is not just another version of the inventor's abstract, it summarizes the whole patent, calling out the Novelty, Use and Advantage so you can quickly comprehend its significance.

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Process for manufacturing chilled coated products e.g. chocolate-coated dairy products

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 Inventor(s): **none**
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 Manual Codes: **D03-B13(Cream) , D03-B14(Yoghurt) , D03-E03(Shaping confectionery and ice cream) , D03-E07(Chocolate and cocoa products)**



Derwent Abstract

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(EP0938847A) **Novelty** - Preparation of chilled, coated products using filling and coating stored in separate hoppers.

Novelty - Preparation of chilled, coated products using filling and coating stored in separate hoppers.

Detailed Description - Chilled produce has a filling (1) and coating (3) stored in separate hoppers (2,4) in a common temperature controlled enclosure (5) at temperatures suitable for nozzle delivery. Pistons (7,9) draw the filling and coating into chambers (8,10) through valves (11,12) for feed to the central and outer conduits of a nozzle (13). The valves are operated and pistons (7,9) are operated to dose coating, then coating and filling and finally coating out of said nozzle. The products fill molds (15) passing under the nozzle on a conveyer (14) for storage after chilling.

Detailed Description - Chilled produce has a filling (1) and coating (3) stored in separate hoppers (2,4) in a common temperature controlled enclosure (5) at temperatures suitable for nozzle delivery. Pistons (7,9) draw the filling and coating into chambers (8,10) through valves (11,12) for feed to the central and outer conduits of a nozzle (13). The valves are operated and pistons (7,9) are operated to dose coating, then coating and filling and finally coating out of said nozzle. The products fill molds (15) passing under the nozzle on a conveyer (14) for storage after chilling.

Use - To prepare chilled coated products e.g. containing mousse or cream dessert with a chocolate coating.

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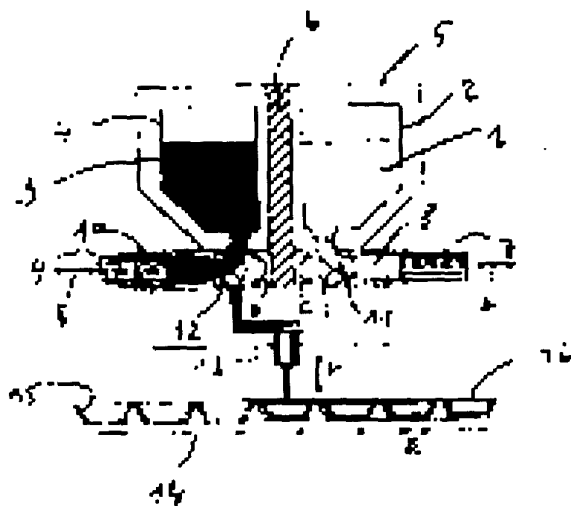
Advantage - The process can handle products having a high water activity to give an improved chill store shelf life with no filling contamination.

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Abstract info: EP0938847A: Dwg.1/1

Images:



Description of Drawing(s) - The drawing shows a schematic of the process. Filling 1, Hopper 2, Coating 3, Hopper 4, Common enclosure 5, Pistons 7,9, Valves 11,12, Nozzle 13, Conveyer 14, Molds 15, Coated product 16

Family:

Patent	Issued	DW Update	Pages	Language	IPC Class
EP0938847A1 *	Sept. 01, 1999	199945	8	English	A23G 3/20
Des. States: (R) AT BE CH DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE SI					
Local appls.: EP1998000200220 ApplDate:1998-01-27 (98EP-0200220)					

Priority Number(s):

Application	Application	Original Title
EP1998000200220	Jan. 27, 1998	A process for the preparation of a chilled

Related Accessions:

Accession	Type	Derwent Update	Derwent Title
1999-397018...	R	199934	Process for manufacturing chilled coated
1 item found			

Title Terms: PROCESS MANUFACTURE CHILL COATING PRODUCT CHOCOLATE COATING DAIRY PRODUCT

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(54) A process for the preparation of a chilled product

(57) The invention concerns a process for the preparation of a chilled product having a filling and a coating, the process comprising:

- i) disposing the filling and the coating each in a separate hopper,
- ii) separately dosing the filling and the coating each into a separate piston chamber,
- iii) simultaneously feeding the coating from its chamber to the outer conduit of a concentric nozzle, and the filling from its chamber to the central conduit of the nozzle,
- iv) dosing the coating, then the coating and the filling together and finally the coating into a mould, and
- v) repeating the process for another chilled product.

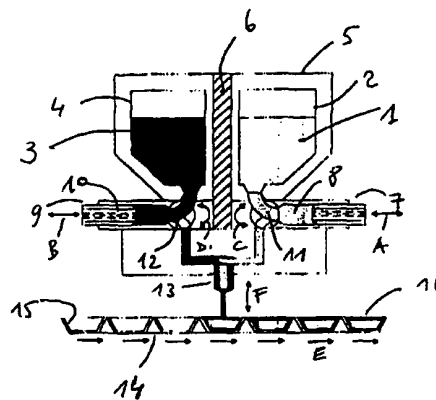


FIG.

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Description

[0001] The invention concerns a process for the preparation of a chilled product comprising a filling and a coating.

[0002] The preparation of a product comprising a filling and a coating is already known in the confectionary area. This preparation is based on the "one shot technology" as described in the US Patent No. 1'711'750. However, these confectionary products have low water activity and hence problems of microbial contaminant rarely arise. A problem however, arises if it is desired to produce products which have a higher water activity.

[0003] The aim of the present invention is to provide a process which can be implemented with products having a high water activity, that is products which have to be kept under chilled conditions.

[0004] The present invention concerns a process for the preparation of a chilled product having a filling and a coating, the process comprising:

- i) disposing the filling and the coating each in a separate hopper,
- ii) separately dosing the filling and the coating each into a separate piston chamber,
- iii) simultaneously feeding the coating from its chamber to the outer conduit of a concentric nozzle, and the filling from its chamber to the central conduit of the nozzle,
- iv) dosing the coating, then the coating and the filling together and finally the coating into a mould, and
- v) repeating the process for another chilled product.

[0005] For the implementation of the process according to the invention, a one-shot machine which fulfills the requirements of production of a chilled product may be used. The machine can be used per se, but the dosing means has to be redesigned to improve its cleanability and sanitation, so that the machine can be wet cleaned and sanitized.

[0006] The chilled products obtained normally have a shelf life of around 6 weeks under chilled conditions, that is kept in a fridge at a temperature of around 4 to 12 °C.

[0007] The filling is the critical component concerning the shelf life. This filling may be a milk or water or fruit based component, which is whipped or unwhipped. This milk-based component is selected in the group consisting of fresh cheese, yoghurt and milk product. Under milk product, we understand a milk- or milk powder-containing product, for example a mousse and a cream dessert.

[0008] Due to hygienic reasons, the filling preferably has an acidic pH of 3 to 4.5. It is also possible to have a filling with a neutral pH, for example a mousse or a cream dessert. The fillings used are produced with standard procedures.

[0009] The coating may be a fat-based product, for example a product containing at least 20 % of cocoa butter. It is also possible according to the invention to have as coating a water continuous phase, such as a jelly.

[0010] When the chilled product is in the mould, it is subjected directly to a temperature of around 4-16 °C, already on the production line. It is possible to have several nozzles producing the chilled product: the number of the nozzles is not critical.

[0011] The specificity of the invention is to dose simultaneously the filling and the coating. The coating is dosed via the outer conduit of a concentric nozzle whilst the filling is deposited down the inner conduit of the nozzle. The dosing sequence requires the coating to be deposited first, followed after a set time by the filling. The filling and the coating are deposited together and form a centre of filling surrounded by the coating. After a further selected time, the depositing of the filling stops and the coating completes the shell.

[0012] The advantage of the one shot technology is that it offers the possibility to manufacture a product which is entirely surrounded by a coating (shell) which is dosed simultaneously with the filling. This minimizes the risk of recontamination of the filling as the filling is protected against environmental influences from the beginning of the process.

[0013] On the production line, the product is then either pushed out of the mould and filled in a pouch, wherein it is possible to enclose ten or twenty of these products or directly put in a pouch with the mould with the above mentioned number of products. The pouch is then sealed and ready to be placed in the fridge.

[0014] Any micro-organisms in the fat-based coating alone will not grow due to the low water activity. In the present case, a dairy product is used as filling (having a high water activity value) together with the coating (for example chocolate). So, if the coating is not pasteurized or sterilized before its use in the chilled product, micro-organisms could grow at the interface between the chocolate and the filling or on the outside of the chocolate shell due to water droplets forming during storage. Since a dairy filling with a low pH value is being filled, it is sufficient to pasteurize the coating. The coating is pasteurized before it is fed in the hopper for example with scrape surface heat exchangers.

[0015] The dairy filling can also be heat-treated before the feeding in the hopper. This heat-treatment is either a pasteurisation or a sterilisation.

[0016] In the hopper, the temperature of the coating is adjusted such that the coating is sufficiently flowable to reach the nozzle. This temperature is 15 to 60 °C, preferably 20 to 45 °C and most preferably 26 to 30 °C. Concerning the dairy filling, it is maintained in the hopper at a temperature of 0 to 20 °C, preferably 16 to 20 °C.

[0017] The "one-shot" machine for the implementation of the process according to the invention is illustrated in the following figure, showing schematically how it oper-

ates.

[0018] A dairy filling (1) which has been parteurised is fed into a hopper (2), where it is kept at a temperature of around 16 °C. A fat-based coating (3), after being pasteurised, is fed into a hopper (4) and kept at a temperature of around 28 °C. Both hoppers are disposed in an enclosure (5) for maintaining the appropriate temperature : moreover, each hopper is separated from the other by a wall (6). A piston (7) draws the filling into a chamber (8) and a piston (9) draws the coating into a chamber (10). The pipes (11), (12) connect each hopper (1,4) to the corresponding chamber (8,10). A dosing nozzle (13) receives the charges of filling and coating. A conveying belt (14) is disposed below the nozzle (13) and feeds the moulds (15) with the chilled product (16). [0019] This "one shot machine" operates as described hereunder:

The filling (1) and the coating (3) in their corresponding hoppers at the prescribed temperature are ready for the process, the different heat-treatments having been made. The piston (7) moves outward along arrow A and draws a quantity of filling for one product. The same occurs for the coating with piston (9) moving outward along arrow B. The pipes (11) and (12) then rotate downwards according to arrows C and D and are then in a position to be fed to the nozzle (13) by inward movement of the pistons (7) and (9): the filling being fed into the centre of the nozzle and the coating being fed into the periphery of the nozzle. The dosing in the mould (15) is then made by moving downwards the whole machine along the arrow F and the pipes (11) and (12) move upwards to their original position. Another dosing can then start again.

[0020] The description is now made in relation with an example.

Example : Fresh cheese

[0021] A chilled product is prepared according to the process described hereabove. The filling used has following composition :

Curd	52.9 %
Cream	20.5 %
Sugar	15 %
Fruit preparation	8.5 %
Skimmed milk powder	2.5 %
Gelatine	0.6 %

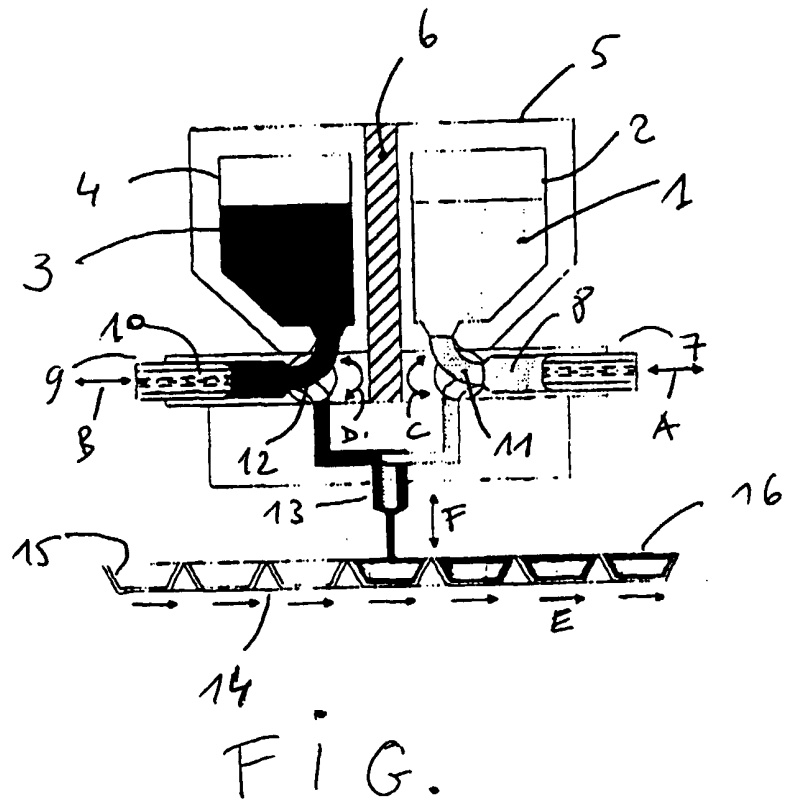
[0022] The coating has following composition :

Sugar	41 %
Milk powder	29 %
Lactose	5 %
Cacao butter	24 %
Lecithin	0.7 %
Flavour	0.3 %

[0023] The obtained product can be kept in the fridge for 6 weeks, without any microbiological growth and preserving satisfying organoleptic properties.

Claims

1. A process for the preparation of a chilled product having a filling and a coating, the process comprising:
 - i) disposing the filling and the coating each in a separate hopper,
 - ii) separately dosing the filling and the coating each into a separate piston chamber,
 - iii) simultaneously feeding the coating from its chamber to the outer conduit of a concentric nozzle, and the filling from its chamber to the central conduit of the nozzle,
 - iv) dosing the coating, then the coating and the filling together and finally the coating into a mould, and
 - v) repeating the process for another chilled product.
2. A process according to claim 1, wherein the filling is selected from the group consisting of milk-, water- and fruit-based component, which is whipped or unwhipped.
3. A process according to claim 2, wherein the milk-based component is selected from the group consisting of fresh cheese, yoghurt and milk product.
4. A process according to claims 1 or 2, wherein the coating is a fat-based product.
5. A process according to any of claims 1 to 3, wherein the coating is disposed in the hopper at a temperature of 15 to 60 °C and the filling at a temperature of 0 to 20 °C.
6. A process according to any of claims 1 to 4, wherein the coating and the filling are heat-treated prior to step i).





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Application Number
EP 98 20 0220

DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int.Cl.6)
X A	US 4 659 580 A (SVENGREN ANDERS G) 21 April 1987 * column 3, line 12 - column 4, line 14 * * figures *	1-4 5,6	A23G3/20 A23P1/12 A23P1/10 A23C19/16
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X A	GB 1 481 177 A (BAKER PERKINS HOLDINGS LTD) 27 July 1977 * the whole document *	1,4 5,6	A23G A23P A23C
Y A	PATENT ABSTRACTS OF JAPAN vol. 018, no. 170 (C-1182), 23 March 1994 - & JP 05 336886 A (FUJI OIL CO LTD), 21 December 1993, * abstract *	2-4 5,6	
Y	EP 0 770 332 A (NESTLE SA) 2 May 1997 * abstract *	6	
The present search report has been drawn up for all claims			
Place of search THE HAGUE		Date of completion of the search 7 July 1998	Examiner Boddaert, P
CATEGORY OF CITED DOCUMENTS X : particularly relevant if taken alone Y : particularly relevant if combined with another document of the same category A : technological background O : non-written disclosure P : intermediate document		T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons & : member of the same patent family, corresponding document	

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DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int.Cl.6)
A	US 4 812 318 A (FINKEL GILBERT) 14 March 1989 * abstract * * column 4, line 19 - line 47 * * column 8, line 27 - line 54 * -----	1,4-6	
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The present search report has been drawn up for all claims			
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